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## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

### Listing of Claims:

1. (Currently Amended) A liquid-smoke-impregnated, tubular, single-layer or multilayered food casing comprising a single-layer ~~which whose polymer~~ is based on polyamide and/or copolyamide alone, or comprising an inner layer ~~whose polymer~~ is based on polyamide and/or copolyamide alone, the casing exhibiting a water vapor permeability of less than 30 g/m<sup>2</sup> d, and the inside of the casing having a surface ~~tension energy~~ of greater than 28 dyn/cm<sup>[2]</sup>, wherein the casing is impregnated on the inside with liquid smoke, but not with an additional browning agent.
2. (Currently Amended) The food casing as claimed in claim 1, wherein the surface ~~tension energy~~ of the inside is 35 to 45 dyn/cm<sup>[2]</sup>.
3. (Previously Presented) The food casing as claimed in claim 1, wherein the casing or the polyamide inner layer of the casing has a swelling value of at least 5 % at 23 °C.
4. (Previously Presented) The food casing as claimed in claim 1, wherein the water vapor permeability of said food casing is 3 to 25 g/m<sup>2</sup> d.
5. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is seamless.
6. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is biaxially oriented and heat set or blown.

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7. (Previously Presented) The food casing as claimed in claim 6, wherein said food casing is biaxially oriented and has a residual shrinkage of less than 20 % in the longitudinal and transverse directions.

8. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is corona-treated on the inside.

9. (Previously Presented) The food casing as claimed in claim 1, wherein the food casing is single-layered and the thickness of the single-layered casing is 20 to 130  $\mu\text{m}$ .

10. (Previously Presented) The food casing as claimed in claim 1, wherein the food casing is multilayered and the thickness of the polyamide inner layer of the multilayered casing is 15 to 70  $\mu\text{m}$ .

11. (Canceled) Please cancel Claim 11.

12. (Currently Amended) ~~An artificial sausage~~ The food casing as claimed in claim [[11]] 1, wherein said ~~artificial sausage~~ casing is a scalded-emulsion sausage casing, cooked-meat sausage casing or raw sausage casing.

13. (New) A liquid-smoke-impregnated, tubular, single-layer or multilayered food casing comprising a single-layer which is based on polyamide and/or copolyamide, or comprising an inner layer based on polyamide and/or copolyamide, the inside of the casing having a surface energy of 35 to 45 dyn/cm and the casing or the polyamide inner layer of the casing having a swelling value of at least 5%,

wherein the casing is impregnated on the inside with liquid smoke, but not with an additional browning agent,

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and the food casing is either single-layered and the thickness of the single-layered casing is 50 to 130  $\mu\text{m}$  or

the food casing is multilayered and the thickness of the polyamide inner layer of the multilayered casing is 15 to 70  $\mu\text{m}$ .